

(last updated, 05-18-07)

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

Visit us at www.fns.usda.gov/fdd

A716 - BEEF, SLOPPY JOES, W/SPP, FULLY COOKED, FROZEN, 40 LB

CATEGORY	Meat/Meat Alternates
PRODUCT DESCRIPTION	• Ground beef with soy protein product (SPP) cooked in a seasoned tomato product for use in a variety of applications, including sandwich fillings and similar items. Beef will comprise at least 75% of the raw formula; non-meat components will comprise no more than 25% of the raw formula.
PACK/YIELD	• 4/10 lb OR 5/8 lb OR 8/5 lb bag per case.
	• One 40 lb case AP provides about 151 ½-cup servings beef sloppy joe.
	• One 10 lb bag AP provides about 37.8 ½-cup servings beef sloppy joe.
	• One 8 lb bag AP provides about 30 ½-cup servings beef sloppy joe.
	• One 5 lb bag AP provides about 18.9 ½-cup servings beef sloppy joe.
	• One lb AP yields 3.78 ½-cup servings beef sloppy joe.
	CN Crediting: Request company formulation statement for product.
STORAGE	• Store frozen or raw beef or pork products in original shipping container off the floor at 0 °F or below.
	• Refrigerate leftover beef sloppy joe covered and labeled in a dated container and use within 2 days.
	Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.



Nutrition Information

Beef sloppy joe w/SPP, cooked

	½ cup (120 g)
Calories	257
Protein	20.35 g
Carbohydrate	10.00 g
Dietary Fiber	1.6 g
Sugars	5.71 g
Total Fat	15.25 g
Saturated Fat	6.13 g
Trans Fat	0.38 g
Cholesterol	60 mg
Iron	2.13 mg
Calcium	34 mg
Sodium	698 mg
Magnesium	N/A
Potassium	N/A
Vitamin A	526 IU
Vitamin A	N/A
Vitamin C	2.5 mg
Vitamin E	N/A
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PREPARATION/ COOKING INSTRUCTIONS	• Place sealed beef sloppy joe mixture bag in a steamer or in boiling water. Heat approximately 30 minutes until product reaches serving temperature of 165 °F for 15 seconds. Keep ready-to-serve bag closed until cooking is complete. Open bags carefully to avoid being burned. Judge doneness by temperature, not by color or texture of food.
USES AND TIPS	• Beef sloppy joe can be used as a sandwich filling for lunch or dinner. Sautéed green peppers and onions can be added to serve over rice or mashed potatoes.
FOOD SAFETY INFORMATION	 Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. Keep meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching meat or poultry.
BEST IF USED BY GUIDANCE	 For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.